



GRAZING FOR THE GREATER GOOD

Let your next event stand out with one of our purpose-driven menus focused on Diversity, Equity, and Inclusion, Sustainability, and more.

MENUS WITH PURPOSE

Our “Grazing for the Greater Good” catering and events menu was thoughtfully designed with a commitment to diversity, equity, and inclusion. We proudly support small businesses and minority-owned businesses, sourcing ingredients from diverse local suppliers and farms. Each menu reflects the creativity of our chefs, incorporating seasonal and sustainable ingredients that honor the planet and its people.

By focusing on responsible practices and uplifting our community, we create culinary experiences that not only delight but also make a meaningful impact on the world around us.



Look out for these icons throughout your event:

GO LOCAL



- PROUDLY SUPPORTING BLACK-OWNED BUSINESSES
- PROUDLY SUPPORTING WOMAN-OWNED BUSINESSES
- PROUDLY SUPPORTING ASIAN-OWNED BUSINESSES
- PROUDLY SUPPORTING LGBTQ+-OWNED BUSINESSES
- PROUDLY SUPPORTING HISPANIC-OWNED BUSINESSES
- PROUDLY SUPPORTING VETERAN-OWNED BUSINESSES

Diversity, Equity, & Inclusion Menu

Requires 72-hour notice.

BLACK-OWNED BUSINESSES SNACK PACK



All Snack Packs
\$9pp

WOMAN-OWNED BUSINESSES SNACK PACK



ASIAN & PACIFIC ISLANDER-OWNED BUSINESSES SNACK PACK



LGBTQ+ & ALLY-OWNED BUSINESSES SNACK PACK



Want a little of everything? Ask us about a DEI Variety Snack Pack!

HISPANIC-OWNED BUSINESSES SNACK PACK



VETERAN-OWNED BUSINESSES SNACK PACK



The snacks shown in the packages above are examples of what may be included in each Snack Pack. Selection and product flavors are determined by regional availability. All snack packs are available year-round and include 3 snacks and 1 beverage, including the DEI Variety Snack Pack. If a minority-owned beverage brand is not locally available, canned water will be provided as a substitute.

Supporting Planet & People Menu

Featuring Sustainable, Plant-Based Menus from Evolve

Evolve is JPMorgan's first ever fully plant-based concept, focused on the well-being of our planet and our people, without compromising on flavor, taste, and authenticity. Evolve highlights climate friendly foods that are responsibly and locally sourced for a low carbon footprint.

EVOLVE RECEPTION

Requires 48-hour notice.

(Minimum 15 Guests. Served Stationary. Fireguard Required)

Vegan Stuffed Mushrooms, Jackfruit Cake with Cajun Remoulade, Cranberry BBQ Glazed "Meat"balls, Avocado Toast Tartlets, Pretzel Bits with Maple Mustard Dip, Roasted Beet Hummus with Grilled Pita



\$25pp

Snack sustainably

Our Sustainable & Positive-Impact Snack Pack is focused on showcasing brands that are cause-based, believe in fair and ethical business practices, and/or produce snacks and beverages through sustainable sourcing or production.

SUSTAINABLE & POSITIVE-IMPACT SNACK PACK



\$9pp

Need something to quench your thirst? Check out our 'Sustainable Beverage Package' on the main catering menu.

The snacks shown in the snack package above are examples of what may be included. Selection and product flavors are determined by regional availability.

Local & Seasonal Flavors Menu

Featuring the best of the season and our local area with our Chef Premium Crafted Buffet

Our Premium Chef Crafted Buffet is a celebration of the season, evolving to reflect the freshest local ingredients and the vibrant flavors they bring. Each dish is thoughtfully crafted by our chef to showcase the bounty of the moment, ensuring an ever-changing culinary experience that honors both nature and our community of farmers and artisans.

Speak with your on-site catering team for more details on this month's Premium Chef Crafted Buffet menu and pricing.


PREMIUM CHEF CRAFTED BUFFET

Requires 48-hour notice.

(Minimum 12 Guests. Can be served hot or ambient. All Hot Buffets Require a Dedicated Attendant at an Additional Fee and Fire Guard)

Selections Created by the Chef. Includes Two Entrée Proteins, Seasonal Salad, Seasonal Composed Salad, Starch, and Vegetable, Freshly Baked Rolls, and Local Sweet Treat.

Choice of Protein: Grass-fed Beef, Free-range Chicken, Sustainably-caught Seafood, or Vegan Option



Check your regional catering menu for pricing.

Premium Chef Crafted Buffet menu updates will take place at minimum on a bi-monthly schedule to adapt to the latest local and regional, in-season ingredients.